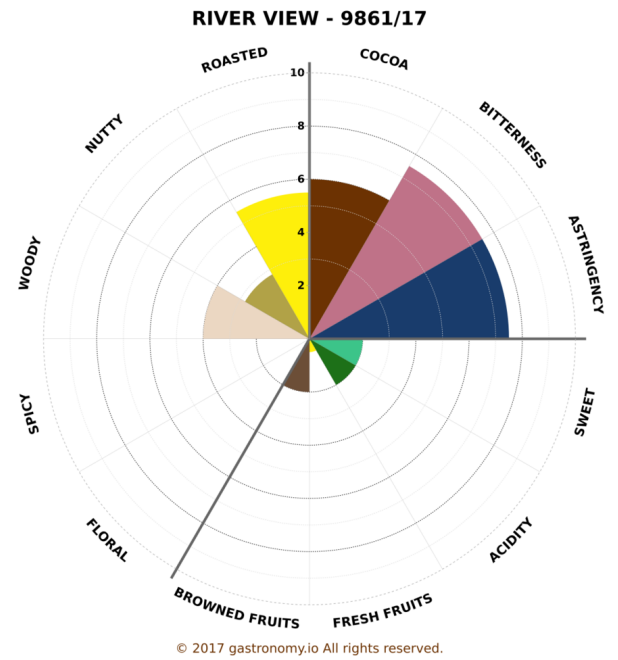
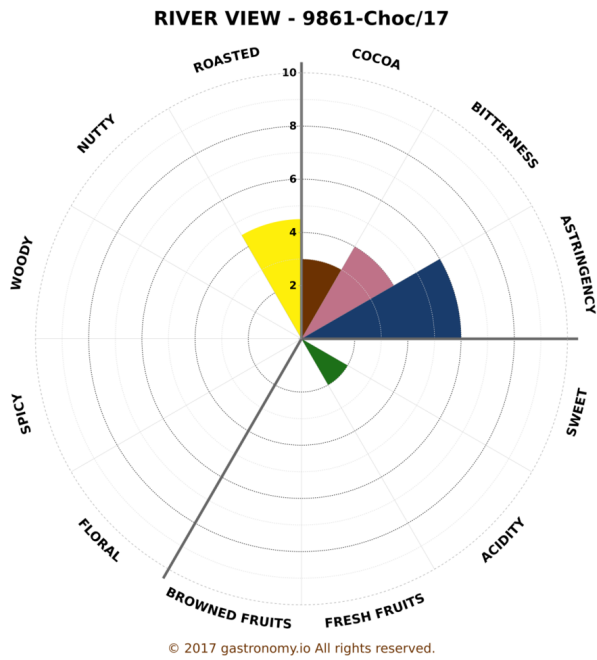




# River View

This is the one if you seek for a straightforward chocolate experience.



## Quality - Taste Notes



cacao, mushroom, earthy



chocolate, tannic, earthy

1.51  
gr/bean  
Bean size

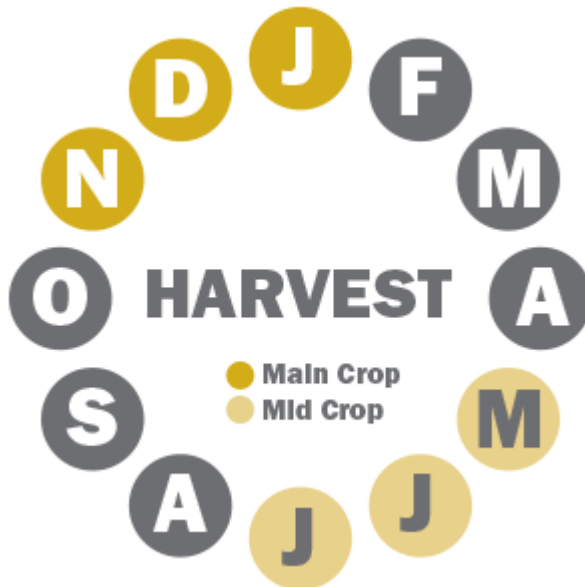
40%  
Well fermented  
beans

32%  
Semi fermented  
beans

0%  
Defects

120 ° C  
25 ' ; 12 µm  
Roasting  
conditions

### Harvest



### Processing

**Varietal composition:** Trinitario blend (48% lilac; 4% white)  
**Pulp pre-conditioning:** /  
**Fermentation method:** Cascade-type wooden boxes (360 kg)  
**Pre-drying:** 24h; 10 cm; solar tunnel  
**Drying:** 9-day sun-drying; solar tunnel; stainless steel

### Generals

**Producer:** Asociación de Iniciativas y Hermanamientos de El Castillo ASHIERCA  
**Coordinates:** 11°09'55.3"N 84°25'59.1"W  
**Availability:** ~5 MT/year